

R E M A R K S

Claims 1 to 19 were amended to remove multiple dependencies and to provide editorial revisions. Enclosed is a MARKED UP VERSION OF THE AMENDMENTS TO THE CLAIMS.

New claim 20 contains features of original claim 1.

New claim 21 contains the features of original claim 2.

New claim 22 contains the features of original claim 3.

New claim 23 contains features of original claim 4.

New claim 24 contains the features of original claim 5.

New claim 25 contains the features of original claim 6.

New claim 26 contains features of original claim 7.

New claim 27 contains the features of original claim 8.

New claim 28 contains the features of original claim 9.

New claim 29 contains the features of original claim 10.

New claim 30 contains features of original claim 11.

New claim 31 contains the features of original claim 12.

New claim 32 contains the features of original claim 13.

New claims 33 and 34 contain features of original claim 14.

New claims 35 and 36 contain features of original claim 15.

New claims 37 and 38 contain features of original claim 16.

New claims 39 and 40 contain features of original claim 17.

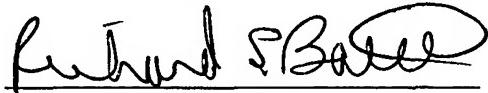
New claims 41 and 42 contain features of original claim 18.

New claim 43 contains features of original claim 18.

New claims 44 to 55 are supported in the specification on page 29, line 3 from the bottom; page 32, line 1; page 34, lines 3 to 7; page 35, lines 9 to 11, and the paragraph bridging pages 35 and 36.

If the Examiner has any comments, questions, objections or recommendations, the Examiner is invited to telephone the undersigned at the telephone number given below for prompt action.

Respectfully submitted,

  
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Enclosure: MARKED UP VERSION OF THE AMENDMENTS TO THE CLAIMS

MARKED UP VERSION OF THE AMENDMENTS TO THE CLAIMS

1. (Amended) [Low] A low potassium juice having an improved taste obtained by treating juice reamed from at least one of a fruit and[/or] a vegetable with a cation exchange resin to decrease the potassium content of [original raw material] the reamed juice to no more than one-tenth [, preferably no more than one-twentieth,] and adding a calcium compound selected from the group consisting of calcium carbonate and calcium hydroxide in [the] a solid state to the juice.

2. (Amended) The low potassium juice as claimed in claim 1, [characterized in that] wherein the treatment with a cation exchange resin is a column treatment or a batch treatment.

3. (Amended) The low potassium juice as claimed in claim 1, [characterized in that] wherein the cation exchange resin is of an H<sup>+</sup> form.

4. (Amended) A method for producing a low potassium juice having an improved taste [, characterized by] comprising treating juice reamed from at least one of a fruit and[/or] a vegetable with a cation exchange resin to decrease the potassium content of [original raw material] the reamed juice to no more than one-

tenth [, preferably no more than one-twentieth,] and adding a calcium compound selected from the group consisting of calcium carbonate and calcium hydroxide in [the] a solid state to the juice.

5. (Amended) The method for producing low potassium juice as claimed in claim 4, [characterized in that] wherein the treatment with a cation exchange resin is a column treatment or a batch treatment.

6. (Amended) The method for producing low potassium juice as claimed in claim [5] 4, [characterized in that] wherein the cation exchange resin is of an H<sup>+</sup> form.

7. (Amended) [Low] A low potassium juice having an improved taste obtained by treating juice reamed from at least one of a fruit and[/or] a vegetable with a cation exchange resin to decrease the potassium content of [original raw material] the reamed juice to no more than one-tenth, [preferably no more than one-twentieth,] adding a calcium compound selected from the group consisting of calcium carbonate and calcium hydroxide in [the] a solid state to the juice, and adding at least one organic acid to the juice.

8. (Amended) The low potassium juice as claimed in claim 7,  
[characterized in that the organic acid is] wherein the at least  
one organic acid is selected from the group consisting of vitamin  
C, citric acid, malic acid[,] and lactic acid.

9. (Amended) The low potassium juice as claimed in claim 7,  
[characterized in that] wherein the treatment with a cation  
exchange resin is a column treatment or a batch treatment.

10. (Amended) The low potassium juice as claimed in claim 7,  
[characterized in that] wherein the cation exchange resin is of  
an H<sup>+</sup> form.

11. (Amended) [Powdered] A powdered low potassium juice  
obtained by treating juice reamed from at least one of a fruit  
and[/or] a vegetable with a cation exchange resin to decrease the  
potassium content of [original raw material] the reamed juice to  
no more than one-tenth, [preferably no more than one-twentieth,]  
adding a calcium compound selected from the group consisting of  
calcium carbonate and calcium hydroxide in [the] a solid state to  
the juice, adding an excipient to the juice, and subjecting the  
resultant mixture to a freeze-drying treatment.

12. (Amended) The powdered low potassium juice as claimed in claim 11, [characterized in that] wherein the treatment with a cation exchange resin is a column treatment or a batch treatment.

13. (Amended) The powdered low potassium juice as claimed in claim 11, [characterized in that] wherein the cation exchange resin is of an H<sup>+</sup> form.

14. (Amended) [Low] A low potassium [juice-containing] food [, characterized by containing] comprising the low potassium juice as claimed in claim 1 [or 7, or powdered low potassium juice as claimed in claim 11].

15. (Amended) [Low] A low potassium [juice-containing] food [as] in a form of a jelly [, characterized by] comprising the low potassium juice a claimed in claim 1 [or 7 or powdered low potassium juice as claimed in claim 11], a gelling agent, a thickener[,] and [carbohydrates] a carbohydrate.

16. (Amended) [Low] A low potassium [juice-containing] food [as] in a form of a jelly [, characterized] prepared by hot filling a heated mixture of food [consisting of] comprising the low potassium juice as claimed in claim 1 [or 7 or powdered

low potassium juice as claimed in claim 11], a gelling agent[,] and [carbohydrates] a carbohydrate, in a soft container equipped with a mouthpiece having a cap.

17. (Amended) [Low] A low potassium [juice-containing] food [as] having a gummy [, characterized by] consistency comprising the low potassium juice as claimed in claim 1 [or powdered low potassium juice as claimed in claim 11], a gelatin, [carbohydrates] a carbohydrate, an organic acid[,] and a flavoring ingredient.

18. (Amended) [Low] A low potassium [juice-containing] food [as] in a form of a candy [, characterized by] comprising the low potassium juice as claimed in claim 1 [or 7 or powdered low potassium juice as claimed in claim 11, carbohydrates], a carbohydrate and a flavoring ingredient.

19. (Amended) [Low] A low potassium juice for patients suffering from kidney failure [, characterized by] comprising a juice reamed from at least one of a fruit and[/or] a vegetable [being decreased the], wherein a potassium content thereof is decreased to no more than one-tenth [, preferably no more than one-twentieth] and having 0.5 to 20 g/kg of a calcium compound.

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Meiji Seika Kaisha, Ltd. et al.  
Our Ref.: E 2436 PCT

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5. Jan. 2002

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CLAIMS

1. Low potassium juice having an improved taste obtained by treating juice reamed from fruit and/or vegetable with a cation exchange resin to decrease the potassium content of original raw material juice to no more than one-tenth, preferably no more than one-twentieth, and adding a calcium compound selected from calcium carbonate and calcium hydroxide in the solid state to the juice.
2. The low potassium juice as claimed in claim 1, characterized in that the treatment with a cation exchange resin is a column treatment or batch treatment.
3. The low potassium juice as claimed in claim 1, characterized in that the cation exchange resin is of an H<sup>+</sup> form.
4. A method for producing low potassium juice having an improved taste, characterized by comprising treating juice reamed from fruit and/or vegetable with a cation exchange resin to decrease the potassium content of original raw material juice to no more than one-tenth, preferably no more than one-twentieth, and adding a calcium compound selected from calcium carbonate and calcium hydroxide in the solid state to the juice.

5. The method for producing low potassium juice as claimed in claim 4, characterized in that the treatment with a cation exchange resin is a column treatment or batch treatment.

6. The method for producing low potassium juice as claimed in claim 5, characterized in that the cation exchange resin is of an H<sup>+</sup> form.

7. Low potassium juice having an improved taste obtained by treating juice reamed from fruit and/or vegetable with a cation exchange resin to decrease the potassium content of original raw material juice to no more than one-tenth, preferably no more than one-twentieth, adding a calcium compound selected from calcium carbonate and calcium hydroxide in the solid state to the juice, and adding organic acid.

8. The low potassium juice as claimed in claim 7, characterized in that the organic acid is at least one organic acid selected from the group consisting of vitamin C, citric acid, malic acid, and lactic acid.

9. The low potassium juice as claimed in claim 7, characterized in that the treatment with a cation exchange resin is a column treatment or batch treatment.

10. The low potassium juice as claimed in claim 7, characterized in that the cation exchange resin is of an H<sup>+</sup> form.
11. Powdered low potassium juice obtained by treating juice reamed from fruit and/or vegetable with a cation exchange resin to decrease the potassium content of original raw material juice to no more than one-tenth, preferably no more than one-twentieth, adding a calcium compound selected from calcium carbonate and calcium hydroxide in the solid state to the juice, adding an excipient, and subjecting the mixture to freeze-drying treatment.
12. The powdered low potassium juice as claimed in claim 11, characterized in that the treatment with a cation exchange resin is a column treatment or batch treatment.
13. The powdered low potassium juice as claimed in claim 11, characterized in that the cation exchange resin is of an H<sup>+</sup> form.
14. Low potassium ~~juice-containing~~ food, characterized by containing the low potassium juice as claimed in claim 1 or 7, or powdered low potassium juice as claimed in claim 11, as the only potassium source.  
*(claimed in claim 14 in the form of a*
15. Low potassium ~~juice-containing~~ food as jelly, characterized by comprising ~~the low potassium juice as claimed in claim 1 or 7~~

~~or powdered low potassium juice as claimed in claim 11, a gelling agent, a thickener, and carbohydrates.~~

(as claimed in claim 15, obtainable)

16. Low potassium ~~juice-containing food as jelly~~, characterized by hot filling a heated mixture of food consisting of the low potassium juice as claimed in claim 1 or 7 or powdered low potassium juice as claimed in claim 11, a gelling agent, and carbohydrates in a soft container equipped with a mouthpiece having a cap.

(claimed in claim 14 in the form of a)

17. Low potassium ~~juice-containing food as gummy~~, characterized by comprising ~~the low potassium juice as claimed in claim 1 or powdered low potassium juice as claimed in claim 11~~, a gelatin, carbohydrates, an organic acid, and a flavoring.

(claimed in claim 14 in the form of a)

18. Low potassium ~~juice-containing food as candy~~, characterized by comprising ~~the low potassium juice as claimed in claim 1 or 7 or powdered low potassium juice as claimed in claim 11~~, carbohydrates, and a flavoring.

19. Low potassium juice for patients suffering from kidney failure, characterized by comprising juice reamed from fruit and/or vegetable being decreased the potassium content thereof to no more than one-tenth, preferably no more than one-twentieth and having 0.5 to 20 g/kg of a calcium compound.

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CLAIMS

1. Low potassium juice having an improved taste obtained by treating juice reamed from fruit and/or vegetable with a cation exchange resin to decrease the potassium content of original raw material juice to no more than one-tenth, preferably no more than one-twentieth, and adding a calcium compound selected from calcium carbonate and calcium hydroxide in the solid state to the juice.
2. The low potassium juice as claimed in claim 1, characterized in that the treatment with a cation exchange resin is a column treatment or batch treatment.
3. The low potassium juice as claimed in claim 1, characterized in that the cation exchange resin is of an H<sup>+</sup> form.
4. A method for producing low potassium juice having an improved taste, characterized by comprising treating juice reamed from fruit and/or vegetable with a cation exchange resin to decrease the potassium content of original raw material juice to no more than one-tenth, preferably no more than one-twentieth, and adding a calcium compound selected from calcium carbonate and calcium hydroxide in the solid state to the juice.

5. The method for producing low potassium juice as claimed in claim 4, characterized in that the treatment with a cation exchange resin is a column treatment or batch treatment.

6. The method for producing low potassium juice as claimed in claim 5, characterized in that the cation exchange resin is of an H<sup>+</sup> form.

7. Low potassium juice having an improved taste obtained by treating juice reamed from fruit and/or vegetable with a cation exchange resin to decrease the potassium content of original raw material juice to no more than one-tenth, preferably no more than one-twentieth, adding a calcium compound selected from calcium carbonate and calcium hydroxide in the solid state to the juice, and adding organic acid.

8. The low potassium juice as claimed in claim 7, characterized in that the organic acid is at least one organic acid selected from the group consisting of vitamin C, citric acid, malic acid, and lactic acid.

9. The low potassium juice as claimed in claim 7, characterized in that the treatment with a cation exchange resin is a column treatment or batch treatment.

10. The low potassium juice as claimed in claim 7, characterized in that the cation exchange resin is of an H<sup>+</sup> form.

11. Powdered low potassium juice obtained by treating juice reamed from fruit and/or vegetable with a cation exchange resin to decrease the potassium content of original raw material juice to no more than one-tenth, preferably no more than one-twentieth, adding a calcium compound selected from calcium carbonate and calcium hydroxide in the solid state to the juice, adding an excipient, and subjecting the mixture to freeze-drying treatment.

12. The powdered low potassium juice as claimed in claim 11, characterized in that the treatment with a cation exchange resin is a column treatment or batch treatment.

13. The powdered low potassium juice as claimed in claim 11, characterized in that the cation exchange resin is of an H<sup>+</sup> form.

14. Low potassium ~~juice containing~~ food, characterized by containing the low potassium juice as claimed in claim 1 or 7, or powdered low potassium juice as claimed in claim 11, as the only potassium source.

15. Low potassium ~~juice containing~~ food as jelly, characterized by comprising ~~the low potassium juice as claimed in claim 1 or 7~~ claimed in claim 14 in the form of a

~~or powdered low potassium juice as claimed in claim 11, a gelling agent, a thickener, and carbohydrates.~~

16. Low potassium juice containing food as jelly, characterized by hot filling a heated mixture of food consisting of the low potassium juice as claimed in claim 1 or 7 or powdered low potassium juice as claimed in claim 11, a gelling agent, and carbohydrates in a soft container equipped with a mouthpiece having a cap.

17. Low potassium juice-containing food as gummy, characterized by comprising the low potassium juice as claimed in claim 1 or powdered low potassium juice as claimed in claim 11, a gelatin, carbohydrates, an organic acid, and a flavoring.

18. Low potassium juice-containing food as candy, characterized by comprising the low potassium juice as claimed in claim 1 or 7 or powdered low potassium juice as claimed in claim 11, carbohydrates, and a flavoring.

19. Low potassium juice for patients suffering from kidney failure, characterized by comprising juice reamed from fruit and/or vegetable being decreased the potassium content thereof to no more than one-tenth, preferably no more than one-twentieth and having 0.5 to 20 g/kg of a calcium compound.

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